

STARTER

Duck liver and foie gras parfait with toasted sourdough bread, hazelnut butter and a fig chutney

Cold sliced suckling pork belly strip, crispy pigs ear, homemade pickles with a smoked mayonnaise

Pan fried scallops, jet black purée, Sussex mangalitzza lardo, pea velouté and scallop roe sabayon

Nettle and lovage soup with wild garlic foam

Sundried tomato linguine with spring vegetables and nasturtium pesto

MAIN COURSE

Poached corn fed chicken stuffed with black truffle, grilled polenta, white and green asparagus, confit egg yolk, morels, and sherry jus

English beef fillet with bone marrow cappuccino, wasabi purée, spinach, turnip, and oyster mushrooms

Pan fried John Dory fillet, crushed heritage potatoes, baby fennel, spring onions and crab beurre blanc

Black sesame rolled monkfish tail, rosemary parmentier potatoes, baby squid and Romanesco sauce

Curly kale and Sussex feta strudel, confit lemon compote and a beetroot purée

SAVOURY

Selection of British and European cheeses with homemade chutney and
black grapes

Welsh rarebit

DESSERTS

(Please note some desserts may take up to 20 mins)

Hibiscus flower soufflé, hibiscus syrup, almond crumb, and a lemon sorbet

Gianduja tart, black tea sponge, oats cream, Yogurt rocks, hazelnut
meteorites and laspang suchong ice cream

Almond mousse with passionfruit sorbet, orange blossom sauce, lime curd
and almond crumb

Japanese cotton cheesecake, poached rhubarb with blood orange and
Greek yoghurt ice-cream

2 courses £34.00

3 courses £45.00

4 Courses £56.00 (including savoury course)

12.5% service charge will be added to your bill